



TOLOSA



2015 NO OAK CHARDONNAY

VARIETAL

Chardonnay

AGING

Aged in stainless on the lees.

VINEYARDS

Central Coast

WINEMAKER NOTES

The No Oak Chardonnay reflects the minimal influence by winemaking to capitalize on the maximum expression of the fruit. This wine was fermented at very low temperatures to retain the volatile aromas of esters generated during fermentation and underwent no malolactic conversion. This wine was aged on the lees to accentuate the richness in the mid-palate which achieves a balance with the natural acidity of the wine.

TASTING NOTES

Light gold straw color preludes aromas of honeysuckle, white peach, Meyer lemon and orange blossom. The flavors of Asian pear, Granny Smith green apple and pomelo appear in unison while the rich mid-palate forms a harmonious balance with the crisp acidity and finishes with notes of crushed stone and graphite.

ABOUT TOLOSA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the northwest to southeast running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varietals in California. Our Pinot Noirs and Chardonnays reflect the cold Pacific wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character. We combine traditional methods such as hand punch down and whole berry uncrushed fermentations with state of the art equipment in the cellar and cutting edge technology in the vineyard to handcraft exceptional Pinot Noirs and Chardonnays that are the purest expressions of Edna Valley.